

## 60 minutes Imperial IPA

- Gravity **22.5 BLG**
- ABV ---
- IBU **120**
- SRM **20.7**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Bruntal	6 kg (75%)	95 %	15
Liquid Extract	profimator	2 kg (25%)	65 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14.9 %
Boil	Chinook	10 g	55 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	55 min	14.9 %
Boil	Chinook	10 g	50 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	50 min	14.9 %
Boil	Chinook	10 g	45 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	45 min	14.9 %
Boil	Chinook	5 g	40 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	40 min	14.9 %
Boil	Chinook	5 g	35 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	35 min	14.9 %
Boil	Chinook	5 g	30 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	30 min	14.9 %
Boil	Chinook	5 g	25 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	25 min	14.9 %
Boil	Chinook	5 g	20 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	20 min	14.9 %
Boil	Chinook	5 g	15 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	15 min	14.9 %
Boil	Chinook	5 g	10 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	10 min	14.9 %
Boil	Chinook	5 g	5 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	5 min	14.9 %

Boil	Cascade	20 g	5 min	6 %
Dry Hop	Centennial	30 g	14 day(s)	10.5 %
Dry Hop	Cascade	30 g	14 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis